



CUISINE & CLUB

Steak

Charcoal, butter and the good cuts. Steaks are grilled to order — choose a sauce, or have it plain and let the beef speak.

ZUIKERTUIN MALL · WILLEMSTAD · CURAÇAO
ALL PRICES IN XCG

Gourmet Entrées



Beef Carpaccio	28	Spicy Tuna Crispy Rice	28
Sliced beef, rúcula, nuts and truffle mayo.		Four pieces. Fresh tuna marinated in Japanese mayonnaise, sesame oil and lime, jalapeño on top.	
Smoked Salmon Bruschetta	27	Breaded Calamari	29
Four pieces. Salmon carpaccio, pico de gallo and cream cheese.			
Caribbean Escargots	27	Portobello Mushroom au Gratin	27
Fresh snails sautéed in lemon butter with caramelised crystal onions.		Gratinated with pumpkin cream.	
Mussels on Fire	30		
Five pieces, gratinated in front of you.			

Cocktails



Classic Shrimp Cocktail	30
Avocado Sriracha Shrimp Cocktail	35
Chopped shrimp with sour cream, red onion and sriracha, served with avocado.	
Steak Ceviche	30
White fish and shrimp.	

Salads



Mozzarella Caprese	28
Mozzarella, tomato, rúcula, pesto and balsamic glaze.	
Greek Salad	33
The traditional one, with feta.	
Niçoise Salad	42
Built around a fresh grilled tuna steak.	

Creams & Soups



Pumpkin Cream	22
Pumpkin and cream milk.	
Lobster Bisque	28
Lobster base, lobster consommé and cream milk.	
Seafood Soup	30
Mixed seafood.	
Extra Garlic Bread	12

Steak Signature



Steak Surf & Turf 73

Volcano mashed potato filled with mussels and shrimp in garlic butter, 200g grilled beef tenderloin, sautéed vegetables.

Grilled Trio Brochette 77

Chicken, beef tenderloin and shrimp on the skewer.

Lomo Pizzaiola 72

Grilled tenderloin, fried tomato, oregano, mustard, gratinated with mozzarella.

Seafood Risotto 65

Italian rice with mixed seafood, creamy lobster base, mushroom, carrot and onion.

Caribbean Grouper Fillet 58

Gratin fish fillet with avocado, banana and béchamel.

Jack Daniel's BBQ Ribs 50

A rack of tender ribs with BBQ and Jack Daniel's sauce.

Premium Surf & Turf 130

Lobster tail and grilled beef tenderloin.

Steak Duo 75

Swiss chicken breast gratinated with mozzarella, alongside a filet mignon.

Béarnaise Steak 70

Grilled tenderloin under a delicate French béarnaise.

Risotto Truffle Stroganoff 63

Italian rice with beef tenderloin, sautéed mushroom, onion and garlic.

Grilled Pork Loin 52

Pork tenderloin with pineapple chef sauce or red wine sauce.

Grilled Chicken Breast 45

Grilled Steaks

Choose your chef sauce — black pepper · chimichurri · red wine · mushroom · garlic butter · roquefort cream.

Tomahawk Market

Cut and priced by weight.

T-Bone Steak 77

Prime Rib 75

Sirloin 70

Skirt Steak 67

Lamb Chops 83

Five pieces.

Rib Eye 75

Mixed Platter 72

Tenderloin, pork chop, chicken breast, chorizo and ribs.

Beef Tenderloin 69

Picanha 63

Steak Seafood



Seafood Trio Delight	135	Seafood Platter	77
For two. Tuna, red snapper and salmon fillet.		Conch, shrimp, mussels, squid, octopus and fish fillet in garlic butter.	
Seafood Casserole	69	Grilled Salmon	65
Mixed seafood cooked in a lobster and fish consommé base.			
Shrimp	63	Caribbean Conch	63
Grilled brochette, thermidor, breaded, or the famous garlic shrimp.		Sautéed with garlic butter, onion, green and red pepper.	
Red Snapper Fillet	63	Tuna Steak	58
Whole Lobster or Lobster Tail	Market	Whole Red Snapper	Market
Garlic butter, meunière or thermidor. Priced by weight.		Deep fried. Priced by weight.	

Pastas



Seafood Pasta	60
A delight of the sea in a creamy béchamel.	
Linguine al Pesto	58
Blended pesto with grilled beef tenderloin strips.	
Steak Truffle Pasta	58
Penne, caramelised onion, truffle, beef tenderloin and pecan.	
Pasta Bolognese	42

Allergies or dietary requirements — tell your server before you order. Most curries can be made without dairy, and the tandoor has vegetarian equivalents of nearly everything.